ON ICE *gfm*

OYSTERS ON THE HALF SHELL*
ROSE & GARNET
Private Label, Cape Cod, MA 29
WEST COAST 34

CHILLED CRAB MEAT COCKTAIL 31

JUMBO SHRIMP COCKTAIL 31

DRESSED WHOLE MAINE LOBSTER 48

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

RED KING CRAB LEGS *Mkt*

APPETIZERS

WARM BREAD BASKET Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter 10

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms 25

POINT JUDITH CALAMARI Sweet Chili Sauce 26

JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli 29

WHITE TRUFFLE CAVIAR DEVILED EGGS *gfm* 23

"SURF N TURF"* *gfm* Scallops, Braised Short Rib, Gremolata 31

SHRIMP SAUTÉ *gfm* Tabasco Cream Sauce 27

PRIME STEAK TARTARE* Capers, Shallots, Crostini 29

AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds 28

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 26

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 29

SPICY TUNA* *gfm* Avocado, Scallion, Jalapeño, Shiso 29

VEGETABLE ROLL
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette 22

DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds 28

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette 26

NIGIRI* *Caviar, Gold Leaf, Chives*
Salmon Belly 8 ea.
No. 1 Ahi Tuna 9 ea.
A-5 Wagyu 16 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 21

CREAMY CLAM CHOWDER Littleneck Clams, Smoked Bacon, Oyster Crackers 16

FRENCH ONION Brandy & Aged Swiss 17

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 18

OCEAN PRIME HOUSE SALAD *gfm*
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 17

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 18

CHOP CHOP SALAD *gfm*
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 19

gfm **CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST**

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.

CHEF SPECIALTIES

BLACKENED SALMON* SALAD *gfm*
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing 27

AHI TUNA*
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze 28

PARMESAN CRUSTED CHICKEN CAESAR
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil 25

CRAB WEDGE *gfm*
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing 24

SUSHI AND SALAD*
Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic,
Creamy Wasabi Dressing 29

SHELLFISH "COBB" SALAD *gfm*
Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing 30

POKE BOWL*
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette 29

CHILEAN SEA BASS *gfm*
Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette 36

TERIYAKI SALMON*
Shiitake Sticky Rice, Soy Butter Sauce 25

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

FISH SANDWICH
Fried, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche 22

SAKURA WAGYU CHEESEBURGER*
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles 25

MARYLAND CRAB MELT
Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce 20

LUNCH FEATURES

TUNA BURGER
Chipotle Aioli, Arugula, Tomato, Toasted Brioche Bun 24

CRISPY FISH TACOS
Arugula, Pickled Red Onion, Roasted Red Pepper Chimichurri 22

CHOPPED CHICKEN SALAD
Artichoke, Cannellini Beans, Feta Cheese, Green Goddess Dressing 23

MAINE LOBSTER ROLL
Choice of Warm or Cold, Toasted Brioche Bun 42

SIDES

ROASTED GARLIC MASHED *gfm* 17
PARMESAN TRUFFLE FRIES 18
BACON CREAMED SPINACH 16
ROASTED BRUSSELS SPROUTS *gfm* 18
CHOPHOUSE CORN *gfm* 17
SMOKED GOUDA TATER TOTS 16

GENERAL MANAGER TYLER MANISCALCO | EXECUTIVE CHEF JAMES NEWELL

PRIVATE DINING ROOMS AVAILABLE Call 617.670.1345 to reserve for your occasion.